

Prunotto



ARVEJA 2021

Classificazione

Langhe DOC

Annata

2021

Climate

The 2021 growing season began with mild winter weather however, the area saw generous precipitation and even some snowfall that guaranteed excellent groundwater reserves. Vine growth started right on schedule but light, localized frost events halfway through April caused lower yields but did not have any adverse effects on the quality of the fruit. The arrival of spring brought a long stretch of beautiful weather that lasted throughout summer with average seasonal temperatures that were uninterrupted by extreme heat. June and July saw occasional summer storms. At harvest time, ideal temperature swings between day and night allowed the grapes to achieve optimal ripeness and excellent balance between sugar levels, freshness, and polyphenolic maturity. The grape harvest began on September 6th and was completed on September 18th.

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Harvest and Vinification

The grapes were harvested into baskets, brought to the cellars, and gently pressed. The must was clarified using a cold temperature decanting method. Fermentation took place at a temperature no higher than 18° C (64° F) for approximately 15 days. Before bottling, the wine was left to age at a low temperature in stainless steel tanks for several months.

Historical Data

The name Arveja means “briar patch” in the Piedmontese dialect. It comes from the blackberry briars that grow abundantly in a forest at the top of the vineyards and the blackberries ripen at the same time that Arveja is harvested. This small 2-hectare vineyard (4.9 acres) enjoys a west-northwest exposure that intensifies Erbaluce’s fresh characteristics and the captivating aromas of gooseberry and green apple typical of Sauvignon Blanc.

Tasting Notes

Arveja is straw yellow with light greenish hues. Its nose is intense with floral and fruity notes accompanied by a slight citrusy undertone. The palate is fresh and savory with notes of lime and grapefruits and a mineral rich aftertaste.